TULIA osteria

466 5TH AVENUE SOUTH, NAPLES FL 34102 | 239.213.2073 | OSTERIATULIA.COM IG @OSTERIATULIA | FB@OSTERIATULIA

PIATTINI

Shrimp Aguachile lime, guajillo, fresno pepper, avocado, red onion, cilantro, crispy wonton* **24**
Beef Tartare soleggiati tomato, garlic, sicilian oregano & taggiasca olive * **24**
Caramelized Brussels Sprouts house made fennel sausage **18**
Sicilian Meatballs mamma's pomodoro, pine nut, currant & pecorino **22**
Warm Artisan Bread sicilian eggplant caponata **5**

ANTIPASTI

Tuna Carpaccio lemon oil, parmigiano, sicilian pistachio, chives, toasted baguette **24**
Prosciutto di Parma and Melon crostino, Italian butter, sea salt **26**
Wood Charred Octopus nerello rice, romesco, chorizo, marcona almond **26**
Burrata di Caserta local heirloom tomatoes, lemon & honey vinaigrette, petite opal basil **25**
Fried Calamari simple tomato sauce, pecorino, basil **24**

INSALATE

Mista local greens, manchego, radish, carrot, asparagus, red onion & lemon **18**
Caesar little gem, pancetta, black garlic, anchovy & foccacia crouton **18**
Roasted Beet Salad watercress, goat cheese, carrot vinaigrette, saba, pistachio **18**
Roasted Squash Salad radicchio, frisée, red pear, gorgonzola, maple-walnut crunch **18**

~add chicken 12 • add shrimp 15 • add salmon 20~

CHEESE + SALUMI, LOCAL FARM FRESH PRODUCE, WOOD FIRED PIZZA

***Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illnesses.**
20% gratuity will be added to parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable todo so, weapologizein advance.

Public WI-FI Password: TALKTOEACHOTHER

PIZZA

The Classico tomato, mozzarella, basil & olive oil **20**
The Jabroni housemade fennel sausage, pepperoni, black olive, pepperoncini & oregano **24**
Little Italy fried meatballs, pickled peppers, tomato, provolone, parmigiano **24**
My Michelle pepperoni, shishito pepper, housemade milk ricotta, fire onion & local honey **24**
Black Truffle forest mushroom, fontina, mozzarella, prosciutto, black truffles, garlic **36**

PASTA

Bucatini Cacio e Pepe sheep cheese & cracked black pepper **28**
Garganelli braised lamb neck sugo, fennel pollen & sheep cheese **32**
Agnolotti del Plin roasted beef short rib, parmigiano, foie gras, marsala glaze **34**
Lobster Ravioli nova scotia lobster, burrata, pizzutello tomato, calabrian chili, basil **38**
Rigatoni vodka sauce, burrata, crispy prosciutto, basil **30**

- **ALL PASTA PRODUCTION MADE IN HOUSE.GLUTEN FREE PASTA AVAILABLE.**

PIATTI PRINCIPALI

Spiced Salmon butternut squash & turmeric crema, broccolini, cipollini onion agrodolce, crispy shallot **38**
Sicilian Tuna Crostino cannelini beans, olives, tomato, red onion, cucumber, caper aioli **28**
Mediterranean Branzino sunchoke crema, leeks, pickled fresno, heirloom potato, meyer lemon **52**

PANINI & SANDWICHES

Crispy Fried Chicken Sandwich calabrian aioli, iceberg lettuce, tomato, house pickled cucumber **26**
Porchetta slow roasted pork shoulder, provolone, fennel aioli & giardiniera **29**
Tulia Butter Burger american cheese, stewed onion, dill pickle & mayonnaise **28**
Italian Disco Club turkey, bacon, provolone, red onion, arugula, avocado, multigrain hearth bread **26**

TULIA
osteria

WINE, BEER AND COCKTAILS

BOLLICINE

Prosecco • Torresella Extra Dry • Veneto • **14**
Prosecco Rose • Zardetto Extra Dry • Veneto • **14**
Crémant de Bourgogne • Tulia • France • **17***
Moscato D'Asti • Bersano • Piemonte • **15**

BIANCHI

Pinot Grigio • Gaierhof • Trento • **13**
Pecorino • Antonini • Abruzzo • **13***
Vermentino • Casa Gaeta • Tuscany • **15**
Roero Arneis • Cantine Povero • Piemonte • **13**
Grechetto • Arnaldo Caprai • Umbria • **15***
Timorasso • Vigneti Repetto • Piemonte • **17***
Sauvignon Blanc • Volpe Pasini • Friuli • **14**
Chardonnay • Route Stock • Napa Valley • **15**

ROSATO & ROSE

Rosato • Jacopo Biondi Santi 'Jet' • Toscana • **16***
Rosé • The French Brasserie • Provence • **14**

ROSSO

Chianti Classico • Castello Bossi • Toscana • **16**
Super Tuscan • Castello Romitorio • Toscana • **16**
Montepulciano d'Abruzzo • Ciavolich • Abruzzo • **14***
Valpolicella Classico Ripasso • Zenato • Veneto • **18**
Nebbiolo • Damilano "Marghe" • Piemonte• **19**
Pinot Noir • Martin Ray • Sonoma County • **15**
Cabernet S. • Chasing Rain • Red Mountain • **18**

***Chef & Sommelier Favorites**

Wine Spectator AWARD OF EXCELLENCE 2022
Wine Spectator AWARD OF EXCELLENCE 2023
Wine Spectator AWARD OF EXCELLENCE 2024
Wine Spectator AWARD OF EXCELLENCE 2025
Wine Spectator AWARD OF EXCELLENCE 2026

COCKTAILS

The Gladiator 18
Russel's Bourbon, Aperol, Cynar, Honey, Orange Bitter

Desert Peach 18
Mezcal, Aperol, Maraschino, Peach, Lime

Caprese Me 18
Aspen Vodka, White Balsamic, Lemon, Aperol, Strawberry, Basil

Welcome to Pear-adise 18
No. 3 Gin, Poli Miele, Pear, Lemon

The Tuscan Garden 18
Tuscan Gin, Strawberry, Lemon, Montenegro, Tulia Olive Oil, Basil

The Spice is Right 18
Flecha Azul Repo Tequila, Amaretto, Lemon, Honey, Tulia Olive Oil, Chili

When Life Gives You Limoncello 18
Aspen Vodka, Limoncello, Dry Curacao, St. Germain, Limonata, Tonic

Buona Sera 18
Diplomatico Reserve, Borghetti, Fernet Menta, Elote Corn Licor, Espresso

BEER

Peroni Nastro Azzurro – Rome, Italia **8**
Moretti Pale Lager – Friuli, Italia **8**
Modelo Oro – Nava, Mexico **7**
Allagash White – Portland, ME **8**
LaBelle Beekeeper Honey Brown Ale – LaBelle, FL **8**
Green Bench Sunshine City IPA – St. Petersburg, FL **8**
Goose Island Hazy Beer Hug IPA "NEIPA" – Chicago, IL **8**
Founders All Day IPA "WCIPA" – Grand Rapids, MI **8**
Miller Lite – Milwaukee, WI **7**
Stella Artois Liberte NA – Leuven, Belgium **7**